25¢

Unusual Old World and American Recipes

LARGE ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER

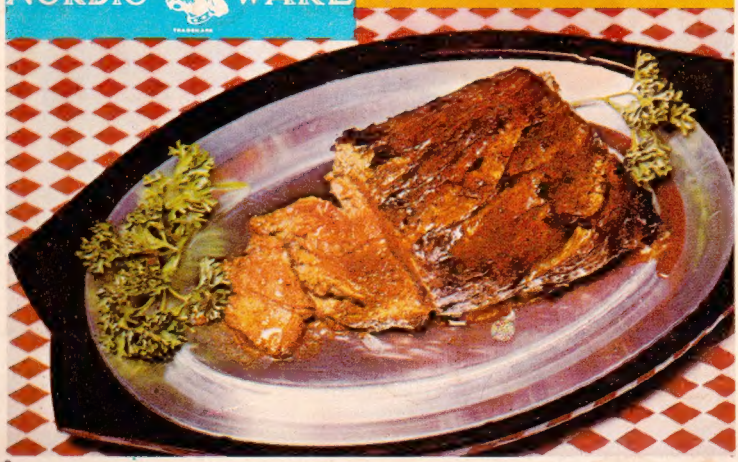
Our leading item — most versatile and widely used SERVO-KING. Ideal for family service as well as generous individual portions. Feature is tree design in platter. Heavy 8 ga. Aluminum Platter 8½" x 12¾", holder 15" overall.

Cat. No. 20110 Anodized Aluminum Platter & Bakelite Holder **$4.98**

Same style platter-holder set except for individual use, size 7"x10¼"; holder 13" overall.

Cat. No. 20510 Anodized Aluminum Platter & Bakelite Holder **$3.49**

NORDIC WARE



SERVO-KING

Individual Sizzling

PLATTERS AND HOLDERS

(for all hot food serving)

SERVO-KING ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER

Shown as serving for one with filet mignon. The quality item — of 11 ga. anodized aluminum offers an inexpensive service with the workmanship of an American made product. Permanent beauty and utility. Size of platter is 7" x 10¼"; holder 12" overall.

Cat. No. 20810 Natural Aluminum Platter & Bakelite Holder **$2.69**

FOREWORD

NORDIC-WARE is proud to present the newest edition of the Nordic Recipe Booklet. It contains an outstanding collection of recipes that will bring savory success to your table.

This new booklet endeavors to offer you a wide variety of cooking and baking adventures, including recipes collected from authentic old world sources plus old favorites adapted from our own American culinary heritage. You will also find exciting new time-saving ideas using the very latest convenience foods.

Illustrated in this booklet is the beautiful line of NORDIC-WARE which includes the finest cast, heavy formed and spun aluminum bake, cook and serve ware. You will note that many of our molds now feature Teflon** interiors. Also, our latest cookware has the improved interior of hard-base Teflon II*** with Permo-Porcelain exteriors in striking colors.

NORDIC-WARE offers unlimited possibilities for your ingenuity and creativity in cooking and baking. We believe you will enjoy perfect results time after time with these recipes especially developed and tested for use with your new NORDIC-WARE products.

*Reg. U.S. Pat. Off.

**Teflon is DuPont's registered trademark for its non-stick finish.

***Teflon II is DuPont's certification mark for scratch resistant Teflon-coated cookware which meets DuPont standards.

TABLE OF CONTENTS

Servo King Platters and Servers.....2, 42
Teflon Instructions.....4
BUNDT* Pan.....5
Mini-BUNDT* Pan and BUNDT*-lette Pan 11
Bake and Salad Molds.....16
Specialty Bake Ware.....24
Cookware and Ovenware.....44

NORDIC WARE® THE BUNDT® PEOPLE BRAND

MINNEAPOLIS, MINNESOTA 55416

TIPS FOR USE AND CARE OF COOK AND BAKE WARE COATED WITH TEFLON

Teflon is one of the most remarkable plastic coatings yet developed. A product of more than a decade of research in DuPont's laboratories, it is unmatched for non-sticking characteristics, and ease of cleaning. Now you can bake or fry almost any food fat free, if you wish. Use your NORDIC-WARE Teflon coated utensil with the knowledge that it is the ultimate in utility, beauty and design.

Teflon's popularity continues to grow because of its non-sticking characteristics, and its freedom from attack by household chemicals are unmatched. Like other synthetic plastics, it is softer than porcelain, glass or the metals used on the interiors of cookware; hence, reasonable care must be exercised to prevent damaging the finish in use. Note: Over heated Teflon loses its non-stick advantages. To avoid, do not heat utensil without food being in it!

Before using:

1. Wash the utensil in hot, soapy water; rinse thoroughly and dry.
2. Teflon pans can be used without preconditioning baking surface before using for the first time. However, grease pan with solid unsalted vegetable type shortening (NO LIQUID OIL), and flour before each baking use. It is not necessary to grease the pan for jello salads or frozen desserts.
3. For cook ware or top-of-the-range bake ware, precondition by greasing the Teflon II surface lightly with shortening.

Cooking Instructions:

1. Teflon coated utensils have often been advertised as greaseless cookware. While these utensils can be used without shortening of any type, some cooks prefer to use fats to add flavor and aid in even browning.
2. Non-metallic utensils are recommended for use with Teflon II cookware. Since the finish is soft enough to be damaged by the edge on a metal utensil, the homemaker must exercise reasonable care in using such utensils. Some minor scratching may eventually occur. Though it will affect the appearance of the pan, it will not seriously impair the non-sticking qualities.
3. Food should never be cut in a Teflon coated pan with a sharp-edged knife.
4. Frying pans and griddles, which are to be used to sear meat, should be preheated carefully over medium to medium-high heat for 1½ min. Do not heat an empty pan over high heat!

Cleaning Instructions:

1. Wash non-stick cookware thoroughly in hot suds after each use.
2. Metal scouring pads or abrasive cleaners should not be used. Stubborn spots can be removed with a plastic mesh pad or sponge.
3. Over a period of time, the Teflon finish may discolor in use. However, this will not materially affect the performance of the pan. Such staining may be lightened by placing a heaping Tbsp. of baking soda and 1/3 cup of liquid household bleach in 1 cup of water and heating to boiling point in utensil. The mixture should be heated for 5 minutes. After this treatment, the utensil should be thoroughly washed and rinsed. The pan must be re-seasoned before use.

Storage Instructions:

It is suggested that cookware finished with Teflon II should be stored upside down or sideways to avoid damage from objects which might accidentally fall on it.

BUNDT* BRAND FLUTED TUBE PAN

12 CUP SIZE

NORDIC-WARE'S World Famous BUNDT* Pan is now America's largest selling baking mold. This unique pan has been a prize winner each of the past several years at the famed "BAKE-OFF". It is exclusively designed for pound cakes, specialty cakes, gelatin salads, frozen desserts and meat loaves. Made of heavy cast aluminum or sturdy formed aluminum, it offers the ultimate in beauty and baking performance. Now available in fashion colors, America's favorite baking pan is a bright fresh accent to any kitchen decor.

The beautiful BUNDT* Cake Stand and the BUNDT* Brand Cake Keeper, the perfect complements to the World Famous BUNDT* Pan are fashioned of heaviest aluminum finished in colorful enamel or natural cast aluminum.

No. 50301	Formed Aluminum BUNDT* Pan, Copper anodized	$ 3.49
No. 50330	Formed Aluminum BUNDT* Pan, Teflon II, Natural exterior	4.69
No. 50333	Formed Aluminum BUNDT* Pan, Teflon II, Harvest exterior	4.98
No. 50335	Formed Aluminum BUNDT* Pan, Teflon II, Avocado exterior	4.98
No. 50336	Formed Aluminum BUNDT* Pan, Teflon II, Dove White exterior	4.98
No. 50338	Formed Aluminum BUNDT* Pan, Teflon II, Tangerine exterior	4.98
No. 50100	Cast Aluminum BUNDT* Pan, Natural	4.98
No. 50130	Cast Aluminum BUNDT* Pan, Teflon II, Natural exterior	6.98
No. 50133	Cast Aluminum BUNDT* Pan, Teflon II, Harvest exterior	7.49
No. 50135	Cast Aluminum BUNDT* Pan, Teflon II, Avocado exterior	7.49
No. 50136	Cast Aluminum BUNDT* Pan, Teflon II, Dove White exterior	7.49
No. 50138	Cast Aluminum BUNDT* Pan, Teflon II, Tangerine exterior	7.49
No. 0221	BUNDT* Brand Cake Stand w/cover, Natural, Tangerine, Harvest or Avocado	14.95
No. 0290	BUNDT* Brand Cake Keeper w/cover, Natural, Tangerine, Harvest or Avocado	9.95

(Please designate color when ordering.)

TIPS AND TRICKS FOR THE USE OF YOUR BUNDT* PAN

1. Season your BUNDT* Pan (natural aluminum interior only) before use. Grease well with solid unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cakes to cool in BUNDT* Pan for 15 minutes before turning out.
3. Do not grease the BUNDT* Pan for angel food, sponge or chiffon cakes. To remove cake, loosen edges carefully with non-metallic spatula then strike edge of inverted mold on counter top.
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjustment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together.

Differences in Baking Times for BUNDT* Pans

It is advised that you experiment with your particular BUNDT* Pan as the baking times given in the recipes are recommended averages only and apply to most colors as well as natural finish pans. The Harvest color BUNDT* Pan will usually need about 5 minutes longer baking time because of heat being reflected from the light color pan surface.

TUNNEL OF FUDGE

FAMOUS BAKE-OFF WINNER

1½ cups margarine or butter
6 eggs
1½ cups sugar
2 cups flour
3½ cups or 12½ oz. of pkg. of Creamy Double Dutch Frosting Mix
2 cups chopped walnuts

Cream shortening in large mixer bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into well greased and floured BUNDT* Pan. Bake at 350° for 60-65 min. Cool 2 hours before removing from pan. Cool completely before serving.

(TIPS: Since the cake has the soft tunnel of fudge, ordinary doneness tests cannot be used. Test after 60 minutes by observing a dry, shiny brownie-type crust. Cake will have a wet center called Tunnel of Fudge.)

BASIC GELATIN FOR BUNDT*

Prepare 2 (6 oz.) packages of gelatin according to package directions. When thickened, fold in 2 or 3 cups of fruit, vegetables, miniature marshmallows, etc. Chill until firm.

Salad illustrated above uses lemon flavored gelatin (light color shows off fruit to best advantage.) Banana slices, pear halves and halves of pineapple rings fit nicely into mold contours. These same fruits, cubed, with cherries added make up the body of the salad.

POPPYSEED CAKE

1 pkg. white or yellow cake mix
1 cup water
½ cup liquid shortening
4 eggs
1 pkg. instant coconut cream or lemon pudding mix (3 ¾ oz.)
4 Tbsp. poppyseed

Mix together dry cake and pudding mixes with poppyseed; add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well greased and floured BUNDT* Pan. Bake at 350° for 45 minutes. Allow cake to cool in pan for 15 min. before removing.

Drizzle with glaze made of confectioners' sugar, lemon juice and butter.

HARVEY WALLBANGER'S CAKE

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding (3¾ oz.)
½ cup liquid shortening
4 eggs
¼ cup vodka
¼ cup Galliano
¾ cup orange juice

Mix all ingredients together and beat for 4 minutes. Pour batter into well greased and lightly floured BUNDT* Pan. Bake at 350° for 45-50 minutes. Dust with confectioners' sugar or frost with orange glaze.

GERMAN BUNDT* CAKE

Before starting cake, all ingredients must be at room temperature for at least two hours.

1 cup butter
1 cup granulated sugar
1 cup powdered sugar
4 egg yolks
1 tsp. vanilla
4 egg whites
1 tsp. almond extract
3 cups cake flour, sifted 3 times
2 tsp. baking powder
pinch of salt
1 cup milk

In large mixing bowl, cream butter, sift the two sugars together and add gradually to butter; cream well. Add unbeaten egg yolks, one at a time, and beat until smooth. Mix in extract. Sift flour, measure, sift together with baking powder and salt three times. Starting and ending with flour, add to creamed mixture alternately with milk. Fold in stiffly beaten egg whites. Grease BUNDT* pan well. Put large dabs of butter along creases of mold, embedding almond in each dab. Pour batter into mold and bake at 350 degrees for 1¼ hours. Cool in pan for 10-15 minutes; invert on wire rack or serving plate to complete cooling.

FAMOUS LEMON CAKE

FROM WHITE HOUSE COOKBOOK

¾ cup butter or margarine
1¼ cups sugar
8 egg yolks
2½ cups cake flour
3 tsp. baking powder
¼ tsp. salt
¾ cup milk
1 tsp. vanilla
1 tsp. grated lemon rind
1 tsp. lemon juice

Preheat oven to 325°. Cream butter and sugar until light and fluffy. In a separate bowl, beat egg yolks until light and lemon colored; blend into creamed mixture. Sift together cake flour, baking powder and salt; resift 3 times. Add the sifted ingredients in thirds, alternating with milk. Beat the batter thoroughly after each addition. Add vanilla, grated lemon rind and lemon juice. Beat two minutes. Bake in well greased and floured BUNDT* Pan for 1 hour or until tests done. Dust with powdered sugar on top if desired.

PARTY MEATLOAF

3½ lbs. ground beef
2 cups soft fine bread crumbs
1 egg, beaten
2 cups milk
6 Tbsp. minced onion
4 tsp. salt
½ tsp. pepper
4 Tbsp. peanut butter
1½ Tbsp. horse-radish
1¼ Tbsp. catsup

Combine ingredients in order given. Pack firmly into greased BUNDT* Pan. Bake at 350° for about 2 hours. Let stand 10 minutes before unmolding. Garnish with cinnamon apple rings, broiled peaches or onion rings.

CARROT-PINEAPPLE BUNDT* CAKE

3 cups sifted cake flour
2 cups sugar
2 tsp. cinnamon
1½ tsp. baking soda
1½ tsp. salt
1 tsp. baking powder
1 can (8¾ oz.) crushed pineapple
2 cups raw carrots, grated and loosely packed
3 eggs, beaten
1½ cup salad oil
2 tsp. vanilla
1½ cup finely chopped nuts

Grease and lightly flour BUNDT* Pan. Mix together cake flour, sugar, cinnamon, baking soda, baking powder and salt. Drain pineapple, saving syrup. Add pineapple syrup to dry mixture; add eggs, oil and vanilla. Beat for 3 minutes. Stir in pineapple, carrots and nuts. Bake at 325° for about 1½ hours. Cool 10 minutes in pan before unmolding. Frost with Currant-Nut icing.

Beat sugar, cream cheese, butter, milk and vanilla together until smooth. Fold in walnuts and currants. Spread over cooled BUNDT* Cake.

CURRANT-NUT ICING

4½ cups confectioner's sugar
1 pkg. (8 oz.) soft cream cheese
¼ cup butter
2 Tbsp. milk
2 Tbsp. vanilla
¼ cup chopped walnuts
¼ cup currants

Plump currants by soaking in ¼ cup of hot water for 5 minutes. Drain well.

Beat sugar, cream cheese, butter, milk and vanilla together until smooth. Fold in walnuts and currants. Spread over cooled BUNDT* Cake.

POTICA

1 cup butter or margarine
½ cup milk
2 pkg. active dry yeast
¼ cup warm water
3 eggs, separated
2½ cups sifted flour
¼ tsp. salt
¼ cup sugar
2 cups chopped walnuts
1 tsp. cinnamon
3 Tbsp. sugar
½ cup chopped pitted dates
¾ cup milk
1 cup sugar

Heat butter and milk together until butter is melted. Cool to lukewarm. In a large bowl, dissolve the yeast in the warm water and beat in the egg yolks. Blend in the cooled milk and butter mixture. Sift in the flour, salt and ¼ cup sugar. Beat until mixture is smooth and creamy in color. Cover bowl and refrigerate overnight.

The following day, blend walnuts, cinnamon, **3** Tbsp. sugar, dates and milk in a sauce pan. Cook over medium heat, stirring until mixture thickens. (Takes about 10 minutes.) Remove from heat and cool. Beat the egg whites until stiff and slowly add 1 cup sugar, beating until meringue-like. Fold into the cooled walnut mixture.

Remove dough from refrigerator and cut into two equal parts. Dust each with flour. Roll out each part of dough, one at a time, to make a circle 18-20 inches in diameter. Top rolled dough with half of the filling mixture, spreading it to within one inch of the edges. Carefully roll up dough, jelly-roll fashion. Place roll in well greased BUNDT* Pan. Roll out and fill second portion of dough in the same manner and place on top of the first roll. Allow to rise for 30 minutes. Bake at 350° for about one hour or until a toothpick inserted in the center comes out clean. Let cool for 5 minutes before turning out.

BUNDT* COFFEE CAKE

(JEWISH ORIGIN)

1 cup shortening
1½ cups sugar
4 eggs, separated
¼ tsp. salt
3 cups flour
3 tsp. baking powder
1 cup milk
1 tsp. vanilla

Sift all flour 6 times. Set ½ cup of flour aside and to this add baking powder. Sift and set aside. Make mixture of ½ cup sugar, 1 Tbsp. cinnamon and 1½ Tbsp. cocoa. Set aside.

Cream sugar and shortening. Add egg yolks, one at a time, and beat well. Add flour and milk alternately. Add salt to egg whites and beat until stiff. Add the ½ cup of flour mixture to batter, then fold in egg whites.

Pour batter into well greased and floured BUNDT* Pan, alternating batter in layers with cinnamon mixture. Bake 1 hour at 375°. Let cool 15 min.; loosen sides with knife and invert to remove.

PINEAPPLE UPSIDE DOWN CAKE

1 can (1 lb. 4 oz.) crushed pineapple
1 pkg. pound cake mix
⅓ cup brown sugar
3 Tbsp. melted butter
1 tsp. lemon peel
1 tsp. vanilla

Drain pineapple, reserving syrup. Combine half cup drained pineapple, brown sugar, melted butter and 3 Tbsp. pineapple syrup. Spoon into Mini-BUNDT* Pan. Prepare pound cake mix according to pkg. directions, using pineapple syrup for liquid. Stir in lemon peel, vanilla and remaining crushed pineapple. Spoon into pan. Bake at 325° for 60-65 min. Cool 5 min. in pan, then invert.

CINNAMON BUNDT*-lettes

1¾ cup sifted cake flour
1 cup sugar
½ tsp. baking powder
¼ tsp. salt
½ tsp. cinnamon
1 cup butter or margarine
4 eggs
1 tsp. vanilla extract

Sift together flour, baking powder, salt and cinnamon. Cream butter, then gradually add sugar while beating. Continue to beat until light and fluffy. Beat in eggs, one at a time. Add half of the flour mixture and blend carefully at lowest speed of mixer. Blend in remaining flour mixture and vanilla just until all ingredients are moistened. Turn batter into well greased and lightly floured BUNDT*-lettes. Bake at 325° for 25-35 min. Yield: 6.

BUNDT* BRAND MINI FLUTED TUBE PAN

9 CUP SIZE

Designed particularly as the bride's size version of the famous BUNDT* Pan, NORDICWARE'S MINI-BUNDT* PAN shares the distinction of being America's largest selling baking mold. The MINI-BUNDT* PAN accommodates standard size cake mix and gelatin recipes and lends itself beautifully to standard family recipes. It too, is available in colorful decorator finishes with easy-care Teflon interiors.

No. 50401 Formed Aluminum Mini BUNDT* Pan, Copper Anodized $2.98
No. 50430 Formed Aluminum Mini BUNDT* Pan, Teflon II, Natural exterior 3.98
No. 50433 Formed Aluminum Mini BUNDT* Pan, Teflon II, Harvest exterior 4.29
No. 50435 Formed Aluminum Mini BUNDT* Pan, Teflon II, Avocado exterior 4.29
No. 50436 Formed Aluminum Mini BUNDT* Pan, Teflon II, Dove White exterior 4.29
No. 50438 Formed Aluminum Mini BUNDT* Pan, Teflon II, Tangerine exterior 4.29
No. 50200 Cast Aluminum Mini BUNDT* Pan, Natural 3.98
No. 50230 Cast Aluminum Mini BUNDT* Pan, Teflon II, Natural exterior 4.98
No. 50233 Cast Aluminum Mini BUNDT* Pan, Teflon II, Harvest exterior 5.98
No. 50235 Cast Aluminum Mini BUNDT* Pan, Teflon II, Avocado exterior 5.98
No. 50236 Cast Aluminum Mini BUNDT* Pan, Teflon II, Dove White exterior 5.98
No. 50238 Cast Aluminum Mini BUNDT* Pan, Teflon II, Tangerine exterior 5.98

BUNDT*-lette PAN

Illustrations and recipes—pages 11 and 15.

The famous BUNDT* shape is now available in individual servings. The BUNDT-lette has six cups and is ideal for miniature BUNDT* cakes, fruit shortcakes and frozen desserts.

No. 50600 Cast Aluminum BUNDT*-lette Pan, Natural $4.98
No. 50630 Cast Aluminum BUNDT*-lette Pan, Teflon II, Natural exterior 5.98
No. 50633 Cast Aluminum BUNDT*-lette Pan, Teflon II; Harvest exterior 6.98
No. 50635 Cast Aluminum BUNDT*-lette Pan, Teflon II, Avocado exterior 6.98
No. 50638 Cast Aluminum BUNDT*-lette Pan, Teflon II, Tangerine exterior 6.98

PREPARING AND USING YOUR MINI-BUNDT* AND BUNDT*-lette PANS

1. Season your pan (natural aluminum interior only) before use. Grease well with solid unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cake to cool in pan for 15 minutes before turning out.
3. Do not grease the Mini-BUNDT* Pan for angel food, sponge or chiffon cakes. To remove cake, loosen edges carefully with a non-metallic spatula, then strike edge of inverted mold on counter top.
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjustment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together.

Differences in Baking Times for Colored Mini-BUNDTS*
Allow 5 minutes more baking time than called for on Harvest Gold Pans.

GERMAN MINI-BUNDT* CAKE

⅔ cup margarine or butter
⅔ cup sugar
⅔ cup confectioner's sugar
3 eggs, separated
½ tsp. vanilla
½ tsp. almond extract
2 cups sifted cake flour
1½ tsp. baking powder
pinch of salt
⅔ cup milk
almonds to garnish

Cream shortening and two sugars until light and fluffy. Add egg yolks separately, beating well after each addition. Mix in extracts. Mix together flour, baking powder and salt. Add flour mixture and milk alternately to creamed mixture. Fold in stiffly beaten egg whites. After greasing Mini-BUNDT* Pan, embed an almond in a dab of butter in each crease of the pan. Pour batter into pan and bake at 350° for 45 min.

MINI-BUNDT* CAKE RECIPE CAN BE USED IN FIESTA PARTY PAN.

MANDARIN COFFEE BREAD

1 pkg. (13¾ oz.) Hot Roll Mix
1 can (11 oz.) mandarin orange sections, well drained
20 small sugar cubes
orange extract or Curacao
melted butter or margarine
orange marmalade

Prepare Hot Roll Mix and let rise as package directs. Grease Mini-BUNDT* well. Place 7 orange slices in contours of pan. Knead raised dough several times and cut into 20 equal pieces. Form each piece into a ball around a sugar cube which has been lightly dipped in orange extract or Curacao and an orange section. Dip each ball in melted butter or margarine and layer in greased pan. Let rise in warm place 30-40 min. or until doubled in size. Bake at 350° for 40-50 min. Remove from Mini-BUNDT* and coat with melted orange marmalade.

EASY-DOES-IT COFFEE CAKE

2 cans refrigerated biscuits
½ cup butter, melted
1 cup brown sugar
½ cup pecans

Combine pecans and brown sugar. Dip each biscuit individually in melted butter then roll in brown sugar mixture. Place in Mini-BUNDT* Pan, laying biscuits flat. Place five biscuits in bottom layer, then add another layer "brick like fashion." Bake at 400° for 20-25 min.

LEMON FIESTA PARTY CAKE

½ C. + 2 Tbsp. butter or margarine or half of each
1½ C. sugar
3 eggs
Rind of half a lemon
2½ C. sifted flour
½ tsp. salt
1 tsp. baking powder
½ tsp. soda
1 C. buttermilk
¾ tsp. lemon extract
½ C. white raisins

In large bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Blend in lemon rind. Sift together flour, salt, baking powder, and soda; add alternately to creamed mixture with buttermilk. Add lemon extract and fold in raisins. Bake in greased and floured FIESTA PARTY PAN at 325 degrees for 50-55 minutes, or until cake tests done. Cool in pan 5 minutes; invert on plate. Prick hot cake with skewer or fork; pour hot lemon topping over cake and let cake stand for about 5-10 minutes until juice is absorbed.

LEMON TOPPING

½ C. sugar
½ C. butter
1½ Tbsp. water
juice of ½ lemon

In saucepan combine sugar, butter, and water; heat until butter melts. Add lemon juice.

BASIC GELATIN FOR MINI-BUNDT* PAN

Prepare 3-3 oz. packages of gelatin according to package directions. When thickened, fold in 2 or 3 cups of fruit, vegetables, miniature marshmallows, etc.

SAUSAGE CAKE

1 lb. pork sausage
1½ cups firmly packed brown sugar
1½ cups sugar
2 eggs, lightly beaten
3 cups sifted flour
1 tsp. ginger
1 tsp. baking powder
1 tsp. pumpkin pie spice
1 tsp. baking soda
1 cup cold strong coffee
1 cup raisins
1 cup chopped walnuts

In mixing bowl, combine meat and sugars and stir until mixture is well blended. Add eggs and beat well. Onto piece of waxed paper, sift flour, ginger, baking powder and pumpkin pie spice. Stir baking soda into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Pour boiling water over raisins and let stand 5 minutes; drain well and dry raisins in cloth. Fold raisins and walnuts into cake batter. Turn batter into well greased and floured Mini-BUNDT* Pan. Bake 1½ hours at 350° or until done. Cool 15 min. in pan before turning out.

CALIFORNIA COFFEE CAKE

1 package yellow cake mix
½ cup brown sugar (packed)
½ cup chopped nuts
1 tsp. cinnamon

Prepare cake mix as directed on package, except use two tablespoons less water. Pour half of the batter into a well greased and floured Mini-BUNDT* Pan. Sprinkle with half of the prepared filling made by combining brown sugar, nuts and cinnamon. Pour in the rest of the batter. Sprinkle the top with the remaining filling. Bake at 350° for 50-60 min.

FESTIVE NO-BAKE FRUIT CAKE

1 cup evaporated milk
4 cups miniature marshmallows
6 Tbsp. rum flavoring
8 cups fine graham cracker crumbs
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
2 cups seedless raisins
1 cup finely cut dates
1½ cups broken nuts
1½ cups chopped candied fruit

Arrange candied cherries and a few nuts in mold to garnish. Combine milk, marshmallows and rum flavoring. Combine remaining ingredients; work in milk mixture until all crumbs are moist. Pack into well greased Mini-BUNDT* Pan; chill for two days before serving.

FALSE FROMMAGE

30 large marshmallows
1 cup fresh orange juice
1 pint whipping cream
orange sections to garnish

Place orange sections in bottom of Mini-BUNDT* Pan; arrange in contours. Melt marshmallows in orange juice. Cool, stirring occasionally. Whip cream and fold in marshmallow mixture. Chill overnight or until firm.

BUNDT*-lettes CHABLIS

1½ cups margarine or butter
3 cups sugar
5 eggs
3 cups sifted flour
¾ cup Chablis

Cream sugar and shortening together and beat until light and fluffy. Add eggs, one at a time, and beat well. Add flour. Beat in Chablis until smooth and creamy. Pour batter into well greased and lightly floured BUNDT*-lette Pan and bake at 325° for 25-35 minutes. Dust with confectioner's sugar. Yield: 12.

PECAN SWIRL BUNDT*-lettes

4 eggs
12 oz. sour cream
1 pkg. yellow cake mix
1 pkg. coconut pecan frosting mix
4 Tbsp. butter or margarine

Combine eggs and sour cream; beat well. Add cake mix. Melt butter and add to frosting mix.Grease and flour BUNDT*-lette. Fill each BUNDT*-lette ⅓ full; sprinkle with frosting mix; top with additional batter, filling each cup ⅔ full. Bake at 350° for approximately 20 minutes. Cool 10 minutes in pan before turning out. Yield: 12.

BUNDT*-lette FRUITCAKES

2 large eggs
1 cup sifted flour
½ cup sugar
½ cup butter or margarine, softened
½ tsp. double-acting baking powder
¼ tsp. baking soda
½ cup golden raisins
½ cup chopped dates
½ cup chopped candied pineapple slices
½ cup chopped candied red cherries
½ cup chopped Brazil nuts

In large bowl, cream butter and sugar. Add eggs, mixing well. Sift together dry ingredients and add to creamed mixture. Beat 2 minutes at medium speed. Fold in finely chopped fruit and nuts. Bake in greased and floured Bundt*-lette pan at 250 degrees for 1 hour. Makes 6 small fruit cakes. Cool in pan 5 minutes, remove from pan.

VARIATION: BUNDT*-lettes can be iced when hot with ½ cup powdered sugar and rum, or an orange syrup spooned over each BUNDT*-lette. To make orange syrup, combine ½ cup sugar and ½ cup water in saucepan and bring to boil. Add 3 Tbs. orange liqueur. Spoon over BUNDT*-lettes.

SERVING IDEAS FOR THE BUNDT*-lette

1. Perfect shortcake base for fruits topped with whipped cream.
2. Try a sundae cake—add a scoop of ice cream and your favorite sundae topping.
3. Make individual meatloaves and crown with a scoop of mashed potatoes.
4. Make individual servings of dressing in the BUNDT*-lette to serve with turkey or roast chicken.
5. Nest colored coconut in the center of the BUNDT*-lette and top with candy or favor at children's parties.

PINEAPPLE UPSIDE-DOWN CAKE

¼ cup butter
½ cup brown sugar
5-7 slices Pineapple (No. 2 or 1 lb. 4 oz. can)
Maraschino cherries, optional
1 package white or yellow cake mix for one layer cake (or one-half of a regular size pkg.)

Melt butter, brown sugar and 2 tablespoons of pineapple syrup in Pineapple Mold. Remove from heat and arrange pineapple and cherries in mixture.

Prepare batter as directed on cake package. Pour over mixture in the pan. Bake in a preheated oven of 350° for 40-50 minutes. Let stand 5 minutes. Invert on serving plate. Allow 2-3 minutes before removing pan. Serve warm with whipped cream.

FRUIT SALAD SUPREME

1 package (6 oz.) raspberry or strawberry gelatin
2 cups boiling water
2½ cups crushed pineapple with syrup (No. 2 or 1 lb. 4 oz. can)
1 cup sour cream
Appropriate fruit slices for Fruit Salad Mold

Dissolve gelatin in boiling water. Add crushed pineapple and syrup and chill until thickened. Arrange fruits in Fruit Salad Mold and add gelatin mixture to cover. Place mold in refrigerator to set. Add sour cream to remaining gelatin; pour into mold and chill until set.

BAKE AND SALAD MOLDS

NORDIC-WARE now spotlights color in its Bake and Salad Molds. Eight of our most popular molds are now available in gleaming baked on enamel exteriors with the interiors of newest improved Teflon. These same molds and the other Bake and Salad Molds are also available in standard copper anodized finish throughout. Perfect for salads, baking and desserts, these molds hold at least a full cake mix or approximately four packages of gelatin. These colorful molds, complete with a ring for hanging, add a decorative touch to your kitchen wall. Creative cookery can be yours with the unlimited possibilities of the NORDIC-WARE Bake and Salad Molds.

No. 3033 Christmas Tree Mold with Teflon Interior, Orange or Lime exterior, 1½ qt. $3.49
No. 3043 Sweetheart Mold with Teflon interior, Lemon or Orange exterior, 1½ qt. 3.49
No. 3053 Deluxe Ring Fruit Mold with Teflon interior, Lemon or Orange exterior, 1½ qt. 3.49
No. 3083 Twin Parti Bell Mold with Teflon Interior, Orange or Lime exterior, 1½ qt. 3.49
No. 3093 Rose Mold with Teflon interior, Lemon or Orange exterior, 2 qt. 3.49
No. 3133 4 Leaf Clover Mold with Teflon interior, Lemon or Lime exterior, 1½ qt. 3.49
No. 4303 Pineapple Mold, Teflon interior, Lemon or Orange exterior, 2 qt. 3.49
No. 3113 Fruit Salad Mold with Teflon interior, Orange or Lime exterior, 2 qt. 3.49

(Please designate color when ordering.)

No. 30101 Fish Mold, Copper anodized, 1½ qt. 2.49
No. 30201 Giant Ring Fruit Mold, Copper anodized, 2½-3 qt. 3.98
No. 30301 Christmas Tree Mold, Copper anodized, 1½ qt. 2.49
No. 30401 Sweetheart Mold, Copper anodized, 1½ qt. 2.49
No. 30501 Deluxe Ring Fruit Mold, Copper anodized, 1½ qt. 2.49
No. 30601 Sea Shell Mold, Copper anodized, 1½ qt. 2.49
No. 30701 Harvest Mold, Copper anodized, 1½ qt. 2.49
No. 30801 Twin Parti Bell Mold, Copper anodized, 1½ qt. 2.49
No. 30901 Rose Mold, Copper anodized, 2 qt. 2.49
No. 31001 Tall Tyrolean Mold, Copper anodized, 2½-3 qt. 3.98
No. 31101 Fruit Salad Mold, Copper anodized, 2 qt. 2.49
No. 31201 Swirl Mold, Copper anodized, 2½ qt. 3.49
No. 31301 4 Leaf Clover Mold, Copper anodized, 1½ qt. 2.49
No. 31401 Ginger Bread Mold, Copper anodized, 1½ qt. 2.49

TIPS AND TRICKS FOR THE USE OF YOUR MOLD

1. To unmold gelatin, moisten top of gelatin and a chilled plate. Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold then turn plate and mold together.

2. Grease and flour mold when baking butter cakes. Allow cake to cool in mold for 10 minutes before turning out. To remove cake, loosen edges carefully with non-metallic spatula then invert.

FRUIT GELATIN DELUXE RING FRUIT

3 whole slices of canned pineapple
1 whole banana
3 canned pear halves
27 grapes
3 mandarin orange slices or grapefruit slices
2 packages gelatin
21 maraschino cherries

Prepare 1 package of your favorite fruit gelatin. (Lighter colors show fruit to better advantage.) Place in refrigerator until gelatin begins to thicken. Pour gelatin into lightly oiled Ring Fruit Mold and press fruit into the indicated areas. The banana is to be cut in half (crosswise), making 2 pieces. Place in refrigerator until firm. Check to see that the fruit has remained in place and has not "floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.

While the above mold is setting-up in refrigerator, mix in separate bowl the additional package of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure that the gelatin and fruit placed in the mold have become firm.

WEDDING-ANNIVERSARY BELL CAKE

1 pkg. (3 oz.) strawberry gelatin (dry)
1 package white cake mix
½ tsp. almond flavoring
1 Tbsp. butter

Add gelatin to cake mix, blending these dry ingredients well. Prepare cake mix as directed on package. Add almond flavoring and butter. Bake in well greased and floured Twin Party Bell Mold at 350° for approx. 45 min.

Frost with your favorite white butter cream icing recipe and decorate ribbon appropriately for your most special occasion. Use cherries for bell clapper.

CHRISTMAS TREE CAKE

Prepare 1 pkg. of white or yellow cake mix according to package directions. Tint lightly with green food coloring. Bake in well greased and floured Christmas Tree Mold at 350° for 35-45 minutes. After cake is baked, let stand 10 minutes before removing. Allow to cool thoroughly before icing. Frost cake with a buttercream or boiled icing.

Take out ½ cup white icing and set aside. Tint remaining icing a delicate green color and frost cake. Tint half of the reserved icing (¼ c.) a darker green and outline boughs with it. Use the mold as your pattern. The remaining ¼ cup icing should be left white and used to create a snow effect on the boughs if desired. The trunk of the tree is attractive when decorated with either finely chopped nuts or halves of pecans laid side by side to form a solid effect.
Candied cherries, etc. may be placed on the tree to look like Christmas decorations.

LIME RICE MOLD

2 (3 oz.) pkgs. lime gelatin
1 cup miniature marshmallows
2 cups cooked rice
1 small can crushed pineapple and juice
1 cup whipping cream

Dissolve one pkg. lime gelatin in 2 cups hot water. Cool and pour into greased Lucky 4 Leaf Clover Mold. Chill until firm. Chill together marshmallows, rice and pineapple. Dissolve second pkg. lime gelatin in 2 cups boiling water. Chill until partially set. Whip gelatin. Fold in whipped cream and other chilled ingredients. Pour into mold.

ROSE JELLO MOLD

To make a contrasting rose on your favorite gelatin recipe, we suggest the following — oil Rose Mold Pan. Then, dissolve:

½ Tbsp. unflavored gelatin
¼ cup cold water

Add:
½ cup boiling water
3 Tbsp. sugar
2 Tbsp. lemon juice

Add a contrasting color to half of gelatin and spoon into rose petals. Add green coloring to remaining half of gelatin and spoon into leaves. Let set until firm and then proceed to make your favorite gelatin recipe.

SWEETHEART CAKE

Prepare 1 pkg. of yellow or white cake mix, according to pkg. directions. Tint lightly with pink food coloring. Grease and lightly flour the Sweetheart Mold and pour batter into mold. Bake in 350° oven for 35-45 min.

After cake is baked, let stand 10 min. before removing. Frost when cool with buttercream or boiled icing, tinted pink. Reserve a small amount of white icing to outline quilted pattern and lacy border. Use the mold as your pattern. Base may be further accented by use of white icing as desired.

ABC ASPIC

3 (3 oz.) packages lemon gelatin
3 cups boiling water
3 (8 oz.) cans seasoned tomato sauce.
2 tsp. seasoned salt
3 Tbsp. vinegar
salt and pepper to taste

Dissolve gelatin in boiling water; add other ingredients. Pour into Rose Mold Pan. Chill until set.

CRANBERRY TUNA SALAD

1½ cups flaked tuna
2 chopped hard-cooked eggs
1 cup finely cut celery
½ cup cut stuffed olives
1 Tbsp. minced onion
1 cup coarsely cut cashews
salt and pepper to taste
salad dressing
1 pkg. raspberry gelatin
2 cups cranberry juice

Mix together tuna, eggs, celery, olives, onions, cashews, salt, pepper and enough salad dressing to moisten. (Do not make mixture too wet.) Pack firmly into Fish Mold. Mix together gelatin and hot cranberry juice. When slightly thickened, pour over salad and refrigerate until set. Serve on greens. Serves 10.

SEAFOOD APPETIZER

1 lb. frozen crabmeat or 2 (6 oz.) pkg. crab plus 1 (6 oz.) pkg. shrimp
20 stuffed olives, sliced
½ cup sweet pickle relish
½ cup chopped celery
2 Tbsp. lemon juice
1 Tbsp. grated onion
1 cup mayonnaise
1 cup chili sauce
2 envelopes unflavored gelatin
⅓ cup cold water

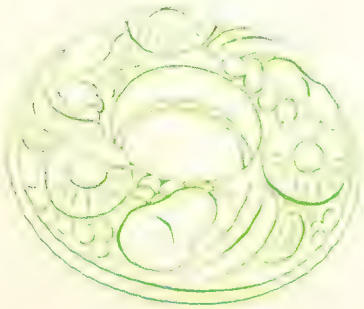
Soften gelatin in cold water. Dissolve over hot water. Combine ingredients, adding gelatin mixture last. Arrange sliced olive for eye and pimento slices for scales of Fish Mold. Spoon mixture into mold; chill until set.

HOLIDAY FRUIT GELATIN

4 whole slices of canned pineapple
2 whole bananas
4 whole canned pears
24 grapes
4 mandarin orange slices (or grapefruit)
12 maraschino cherries
4-5 packages of gelatin

Prepare 3 packages of your favorite fruit gelatin. Place in refrigerator until gelatin begins to thicken. Pour gelatin into lightly oiled Giant ring Fruit Mold and press fruit into the indicated areas. The bananas are to be cut in half (crosswise), making four pieces. Place in refrigerator until firm. Check to see that the fruit has remained in place and has not "floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.

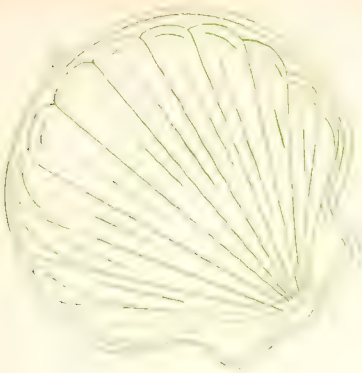
While the above mold is setting-up in the refrigerator, mix in separate bowl, the additional two packages of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure that the gelatin and fruit placed in the mold have become firm. Serves 18 or more.



BANANA GINGERBREAD DELIGHT

4-5 ripe medium bananas, peeled (2 cups mashed)
3 Tbsp. lemon juice
1 pkg. (14 oz.) gingerbread mix
1 cup golden raisins

Sprinkle bananas with lemon juice and mash with potato masher. Add to gingerbread mix and beat until well mixed. Fold in raisins and pour batter into well greased Gingerbread Mold. Bake at 350°, 35-40 min. Allow to stand in mold for 10 min., then unmold onto serving plate. Decorate with white buttercream icing and raisins.



FROSTY LIME SEAFOOD SALAD

STEP 1
1 pkg. lime gelatin
1 cup boiling water
1 tsp. grated onion
1 tsp. salt
2 tsp. vinegar
1 cup commercial sour cream
⅓ cup salad dressing
2 large cucumbers, peel, grate and drain

Dissolve gelatin in water. Add onion, salt and vinegar. Chill until slightly thickened. Fold in remaining ingredients and chill in lightly oiled Sea Shell Mold.

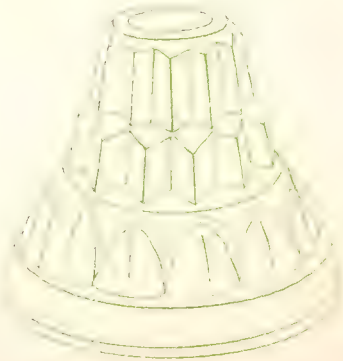
STEP 2
2 cans (6-7 oz.) tuna or crab meat
2 Tbsp. French dressing
2 pkg. apple gelatin
2 cups boiling water
1⅓ cups cold water
1 Tbsp. grated onion
1 tsp. salt
¼ cup vinegar
½ cup diced celery

Dissolve apple gelatin in hot water. Add cold water, onion, salt and vinegar. Chill until slightly thickened. Fold in sea food, French dressing and celery. Pour over set cucumber layer. Chill thoroughly. Serves 12-16.

TYROLEAN FRUITCAKE (no bake)

4 cups ground Brazil nuts
1½ boxes seedless raisins (approx. 22 oz.)
2 cups cut up glaceed fruit mix
2 cups Maraschino cherries, cut up and drained
1½ lbs. graham crackers, crushed
2 envelopes unflavored gelatin
½ cup orange juice
¾ cup sugar
1 cup molasses
2 scant Tbsp. grated orange rind
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
¼ tsp. allspice
¼ tsp. ginger

Combine orange juice and gelatin and cook over low heat until gelatin is dissolved. Add sugar, molasses, spices and orange rind and beat at high speed for 15 min. or until very creamy. Combine Brazil nuts, raisins, glaceed fruit, cherries and graham crackers in large bowl. Combine creamy mixture with dry ingredients and mix well (Since mixture will be very thick, you may have to use your hands to mix well.) Firmly press the fruitcake mixture into an oiled Tall Tyrolean Mold; cover with foil and refrigerate for 24 hours. To unmold, dip mold into hot water and invert over your serving tray. Garnish mold with glaceed pineapple and/or cherries.



GOLDEN HARVEST MOLD

If you wish to make "Corn on the Cob" section of mold, we suggest that you mix ¼ pkg. (3 oz.) lemon gelatin with ½ cup boiling water. When gelatin begins to thicken, slightly tilt oiled Harvest Mold and fill corn section of mold. For the green husk, we suggest placing whole cooked green beans, cooked asparagus, thinly sliced green pepper or avocado in place. Cooked whole kernel corn or drained crushed pineapple can be used for corn. Let chill until firmly set, making sure mold remains tilted until firm. Then proceed with your favorite recipe.

2 envelopes unflavored gelatin
½ cup sugar
½ tsp. salt
1½ cups canned pineapple juice
½ cup orange juice
½ cup vinegar
2 cups pineapple chunks, drained
1 cup mandarin oranges, drained
1½ cups grated carrots

Mix gelatin, sugar and salt in pineapple juice and stir over low heat until dissolved. Add orange juice and vinegar and let stand until slightly thickened. Fold in remaining ingredients and pour into chilled Harvest Mold that has been prepared with the "Corn on the Cob" section. Chill until firm. Serves 12-16.

APRICOT GLAZED RUM CAKE

1 pkg. dry yeast
¼ cup lukewarm water
¾ cup scalded milk
3 cups flour
1 tsp. salt
grated rind of 1 lemon
1 tsp. rum
1 cup magarine or butter
¾ cup sugar
5 eggs

Soften yeast in water. Add milk and beat in 1 cup flour. Let rise 1½ hrs.

Cream shortening and sugar. Beat in eggs, one at a time. Add yeast mixture and remaining flour. Add salt, lemon rind and flavoring and beat well. Pour into greased Swirl Mold and let rise until light. Bake at 350° for 50-60 min. Let stand 5 minutes before removing from pan.

Cover with Apricot Glaze. Sieve 1 cup apricot jam. Heat and thin with fruit juice or rum and pour over cake.

COOK, BAKE and SERVE LASAGNA DISH

LASAGNA

- 2 lbs. ground round
- ¼ cup olive oil
- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 #2½ can tomatoes
- 2 (6 oz. ea.) tomato paste
- ½ lb. mozzarella cheese, sliced
- ½ cup grated parmesan cheese
- 2 tsp. salt
- 1 tsp. dried basil
- ½ tsp. oregano
- ¼ tsp. black pepper
- 1 bay leaf
- 1 cup ripe olives, sliced
- 1 pkg. lasagna noodles, cooked

Brown meat in olive oil. Add onion and garlic. Cook until onion is transparent. Add tomatoes, tomato paste, salt, basil, oregano, pepper and bay leaf. Cover and simmer one hour. Stir in olives.

Spread ¼ of sauce in Cook, Bake and Serve Lasagna Dish. Cover with layer of cooked lasagna, arranging strips lengthwise in pan. Add layer of mozzarella cheese, then a layer of parmesan cheese and sprinkle with sliced ripe olives. Continue layering. Bake at 350° for 30-40 min.

CORNISH HENS SUPREME

- 2 Cornish game hens (about 22 oz. each), thawed
- ½ tsp. salt
- ½ tsp. garlic salt
- ⅛ tsp. pepper
- 3 Tbsp. butter
- 1 medium-sized onion, chopped
- ½ lb. fresh mushrooms, sliced
- ½ cup dry white wine or chicken broth
- 2 medium-sized tomatoes, peeled, seeded, diced
- ⅓ cup sour cream or unflavored yogurt
- 1 Tbsp. flour

Cut hens in halves, lengthwise. Sprinkle lightly with salt, garlic salt and pepper. Arrange in Cook, Bake and Serve Lasagna Dish. Bake uncovered, at 400° for 40 minutes.

Meanwhile, melt butter in a frying pan. Add onion and mushrooms; cook, stirring, for about 5 minutes. Remove from heat and stir in wine and tomatoes; pour over hens after they have roasted 40 minutes. Reduce oven temperature to 350° and continue roasting, uncovered for 15 minutes or until tender. Remove from oven. Blend sour cream or yogurt with pan juices and cook to thicken with flour. Serve with hens.

All Purpose Bake, Cook and Serve Lasagna Dish introduces new drama for the dining table. Versatile oven to table service for roasts, hot dishes and baked desserts. Heavy 8 gauge (.125" thick) aluminum with no-stick, no-scour Teflon II interior. Heatproof, fadeproof porcelain in tangerine, avocado or harvest gold. Companion holder in walnut finish hardwood, bakelite or chrome plated steel. Size 17 x 9¼" overall. New family size — 8½ x 15" overall.

CHINESE CASSEROLE

2½ cups chow mein noodles
1 can Chinese vegetables
1 can tomato soup
1 can cream of mushroom soup
1 can water
1 can sliced water chestnuts
2 Tbsp. soy sauce
1 cup sliced mushrooms
1 cup chopped celery
1 cup diced onion
2 lbs. lean ground beef
½ cup cashews, broken

Brown ground beef and separate into bite-sized pieces. Add onions and celery, simmer until tender. Combine ground beef, onions and celery with remaining ingredients and bake in well greased Cook, Bake and Serve Dish at 350° for one hour.

NEW! "4 IN 1" Broil, Roast, Bake and Serve. For the first time, a broiling unit with Teflon II. Heavy anodized aluminum broiling rack protects Teflon II from open flame. "4 IN 1" is perfect for roasting and baking — goes in handsome style to your table. Size 17 x 9¼" overall.

BROIL STEAK DOGS

1½ sirloin tip steak (sliced in 5" strips about 1" x 1")
Meat tenderizer
Thin sliced bacon

Slice sirloin tip steak in pieces about 1" x 1" and 5 inches long. Sprinkle with tenderizer and wrap with a slice of bacon and secure with a toothpick. Any smaller steak pieces can be skewered and wrapped with bacon. Place under broiler in NORDIC WARE Roast, Broil, Bake & Serve Pan and broil on all sides till bacon is crisp. Serve in a wiener-bun.

SPECIALTY BAKE AND COOK WARE

Our Specialty Bake and Cook Ware brings to you unique old world baking molds and favorite American stand-bys. They feature lifetime durability in heavy formed and cast aluminum. Interiors on some of the Bake Ware are now Teflon coated for no-stick baking and no-scour cleanup. Cooking for festive and family occasions will be a real adventure with the ideas that NORDIC-WARE Specialty Bake and Cook Ware offers to you.

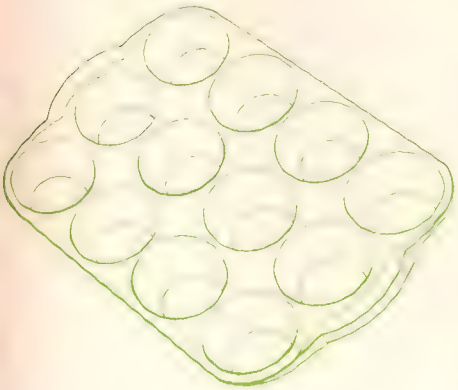
No. 42830 Tube Cake Pan, formed aluminum. Teflon II	$ 4.98
No. 01800 Platte Panna, cast aluminum	4.95
No. 01830 Platte Panna, cast aluminum, Teflon II	6.95
No. 42600 Sandbakkelse Set, formed aluminum (24 forms)	2.98
No. 42700 Sandbakkelse Set, formed aluminum (12 forms)	1.49
No. 01700 Ebelskiver Iron, cast aluminum	3.98
No. 01730 Ebelskiver Iron, cast aluminum, Teflon II, natural exterior	4.98
No. 0173 Ebelskiver Iron, cast aluminum, Teflon II, Harvest, Avocado or Tangerine exterior	5.98
No. 1323 Cook, Bake & Serve Lasagna Dish, 17¼ " x 9½ ", Teflon II w/Hardwood Base, Harvest, Avocado or Tangerine exterior	16.95
No. 1333 Cook, Bake & Serve Lasagna Dish, 17¼ " x 9½ ", Teflon II w/Bakelite Base, Harvest, Avocado or Tangerine exterior	12.95
No. 1353 Cook, Bake & Serve Lasagna Dish, 17¼ " x 9½ ", Teflon II w/Chrome Steel Rack, Harvest, Avocado or Tangerine exterior.	9.95
No. 1373 Cook, Bake & Serve Lasagna Dish, 15" x 8½ ", Teflon II, w/Chrome Steel Rack, Harvest, Avocado or Tangerine exterior.	8.95
No. 13700 Cook, Bake & Serve Lasagna Dish, 15" x 8½ ", natural aluminum w/Chrome Steel Rack	6.95
No. 13500 Cook, Bake & Serve Lasagna Dish, 17¼ " x 9½ ", natural aluminum w/Chrome Steel Rack	7.95
No. 02800 Jon E' Bake Corn Bread Skillet, cast aluminum, natural	3.98
No. 02830 Jon E' Bake Corn Bread Skillet, cast aluminum, Teflon II, natural exterior	4.98
No. 0283 Jon E' Bake Corn Bread Skillet, cast aluminum, Teflon II, Harvest, Avocado or Tangerine exterior	5.98
No. 01600 Large Krumkake Iron, cast aluminum	7.95
No. 01500 Krumkake Iron, cast aluminum	6.95
No. 01200 Deluxe Cookie King (Spritz Press), formed aluminum	5.98
No. 41430 Patty Shell & Tart Pan, Teflon II, cast aluminum	7.95
No. 42400 Deluxe Cupcake & Muffin Pan, formed aluminum, Teflon II	2.49
No. 42200 Sheet Cake Pan, formed aluminum	3.98
No. 42530 Cookie Sheet, Teflon II, formed aluminum	3.49
No. 41100 Two Piece Lamb Mold, formed aluminum	2.49
No. 41200 Two Piece Bunny Mold, formed aluminum	2.49
No. 41300 Two Piece Santa Mold, formed aluminum	2.49
No. 01300 Rosette-Timbale Set, cast aluminum	2.79
No. 10600 Divided Skillet-Omelet Pan, natural aluminum	5.95
No. 10630 Divided Skillet-Omelet Pan, natural aluminum, Teflon II	7.95
No. 1063 Divided Skillet-Omelet Pan, Teflon II, Harvest, Avocado or Tangerine exterior	8.95
No. 05830 Egg Poacher Insert, Teflon II	2.98
No. 50700 BUNDT* Brand Fluted Muffin Pan, natural, cast aluminum	4.95
No. 50730 BUNDT* Brand Fluted Muffin Pan, cast aluminum, Teflon II	5.98
No. 5073 BUNDT* Brand Fluted Muffin Pan, cast aluminum, Teflon II, Harvest, Avocado or Tangerine exterior	6.98
No. 50800 BUNDT* Brand Fluted Muffin Pan, formed aluminum, natural	2.98
No. 50830 BUNDT* Brand Fluted Muffin Pan, formed aluminum, Teflon II	3.95
No. 5083 BUNDT* Brand Fluted Muffin Pan, formed aluminum, Teflon II, Harvest, Avocado or Tangerine	4.95
No. 1383 "4 IN 1" Broil, Roast, Bake & Serve Dish, 17¼ " x 9½ " Teflon II, w/anodized aluminum broiling rack	12.95
No. 13800 "4 IN 1" Broil, Roast, Bake & Serve Dish, 17¼ " x 9½ " natural aluminum interior and exterior w/anodized aluminum broiling rack	9.95

(Please designate color when ordering)

SCOTCH TEA TARTS

1 cup soft margarine or butter
2 cups sifted flour
6 oz. softened cream cheese

Mix above ingredients and chill ½ hour. Place a rounded teaspoon of dough in each tart cup and press dough to bottom and sides with thumb. Sprinkle each cup with finely chopped pecans. Spoon in this filling: 2 eggs, slightly beaten with 1½ cups brown sugar, 2 Tbsp. melted butter, ¼ tsp. salt, ½ tsp. vanilla. Sprinkle with finely chopped pecans. Bake at 325° for 25-30 min.



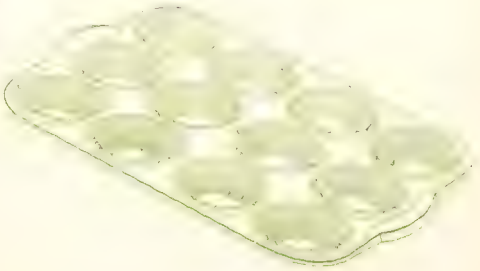
POPOVERS

2 eggs
1 cup milk
1 cup flour
½ tsp. salt
1 Tbsp. melted shortening

Beat eggs thoroughly. Add milk, then sifted dry ingredients. Add shortening. Beat smooth. Pour batter into hot, well greased Cupcake and Muffin Pan. Fill cups ⅓ full. Bake in very hot oven, 425° for 15 min., then reduce oven to 350° and continue baking 30-35 min. or until firm. 2 or 3 min. before removing from oven, prick to let steam escape. Makes 10-12.

FRESH STRAWBERRY TARTS

Make 12 pastry shells by lining the Patty Shell and Tart Pan with rich pie crust. Bake at serving time. Spread with cream cheese (blended with cream to soften) over bottom of cooled shells. Cover with one pint of fresh strawberries.
Make a filling of one pint of mashed berries brought to a boil. Stir in 1 cup sugar mixed with 3 Tbsp. cornstarch. Cook 10 min., cool and pour over uncooked berries in patty shells. Cover with sweetened whipped cream.



CORN PONES

1 cup corn meal
½ cup flour
3 tsp. baking powder
1 Tbsp. sugar
¾ cup milk
1 Tbsp. cooking oil
1 egg

Combine all ingredients. Pour into well greased Corn Stick Pan. Bake at 400° for 15 min.

BRAN CORN BREAD STICKS

2 Tbsp. shortening
2 Tbsp. sugar
1 egg
1 cup milk
½ cup corn meal
¾ cup prepared bran
1 cup flour
1 tsp. salt
3 tsp. baking powder

Cream shortening. Add sugar and mix well. Add well beaten egg, milk, bran and corn meal. Sift flour, measure and sift with baking powder and salt. Add to first mixture, stirring only until well blended. Fill well greased Corn Stick Pan ⅔ full. Bake in 400° oven for 20-25 min. 12-14 servings.

TOP OF THE RANGE CORN BREAD

1 8 oz. corn muffin mix
½ cup cream style corn
1 egg
⅓ cup milk

Combine corn muffin mix with egg, cream-style corn and milk. Stir until dry ingredients are just mixed. Fill well greased and pre-heated Jon'E Bake Pan two-thirds full. Bake 8-10 minutes on top of range, then turn with fork and complete baking.

CORN BREAD

1 cup sifted flour
3 tsp. baking powder
1 tsp. salt
2 Tbsp. sugar
1 cup yellow or white corn meal
2 eggs
1 cup milk
¼ cup oil or melted shortening

Sift together flour, baking powder, salt and sugar; place in mixing bowl; stir in corn meal. Make a well in center of flour mixture; add eggs and milk. Stir in flour from sides and beat just until dry ingredients are moistened. Add shortening. Pour into well greased, pre-heated Corn Bread Skillet. Bake in 400° oven for 30-35 minutes until top is lightly browned.

JON'E BAKE PAN

EASY DO EBLESKIVER

½ pkg. yellow cake mix
1 cup water
1 egg
¼ cup flour
butter or margarine
confectioners' sugar

Combine cake mix, water, egg and flour. Blend on low speed. Beat 2 min. at medium speed. Place a small amount of butter or margarine in each cup of Ebleskiver Pan. Heat pan slightly; fill cups ⅔ full with batter. Cook until bubbly; turn carefully with fork and finish baking on the other side. Remove from pan and place on paper towels. Sprinkle confectioners' sugar on top. If desired, serve with sweetened lingonberries.

DANISH EBLESKIVER

2 cups buttermilk
2 cups flour
3 eggs, separated
1 tsp. baking powder
½ tsp. salt
1 tsp. soda
2 Tbsp. sugar
applesauce

Beat egg yolks. Add sugar, salt and milk; then add flour, soda and baking powder which have been sifted together. Last, fold in stiffly beaten egg whites. Place small amount of shortening in each depression of Ebleskiver Pan and fill ⅔ full of dough. Place a small teaspoonful of apple sauce on top of dough, then barely cover apple sauce with a few drops of dough. Cook until bubbly; turn carefully with fork and finish baking on other side. Serve with butter and maple syrup, jam or brown sugar. NOTE: Avoid spilling apple sauce in cups as this will cause the ebleskiver to stick. Fresh apple or prune slices may be substituted for apple sauce.

FAMILY FAVORITE EBELSKIVER

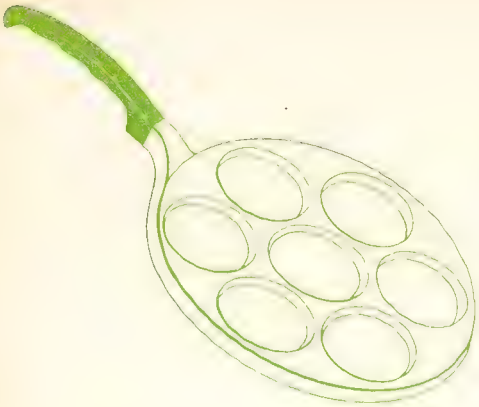
2 cups prepared biscuit mix
2 Tbsp. salad oil
1⅓ C. Milk
1 Egg

Add salad oil, milk, and egg to biscuit mix and beat till smooth. Bake as directed in above recipe.

STANDARD EBLESKIVER

2 cups cake flour
4 eggs, separated
½ tsp. salt
1 Tbsp. sugar
1 tsp. baking powder
¼ cup melted shortening
2 scant cups milk

Beat egg yolks; add sugar. Sift dry ingredients and add alternately with milk. Fold in beaten egg whites. Bake as described in recipe above in Ebleskiver Pan.



OLD FASHIONED PLATTER

3 eggs, separated
½ cup flour
1½ cups milk
⅛ tsp. salt
2 Tbsp. sugar
3 Tbsp. melted butter

*Mix batter a few hours before using and allow to stand in slightly cool place.

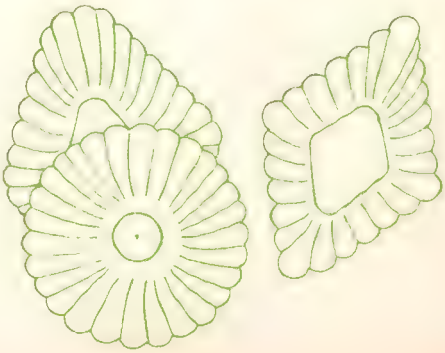
Beat egg yolks with sugar, salt and melted butter. Stir in flour and milk. When ready to use, add the well beaten egg whites. Melt a little butter in each depression of hot Platte-Panna. Spoon a little batter into each. Bake until brown and serve with lingonberry preserves or cranberries. 25-30 cakes.

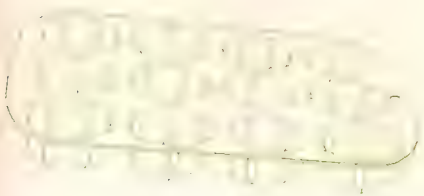
INDIVIDUAL SANDBAKKELSE RECIPE

"ALMOND"	"SPICY"
1 lb. margarine or butter	1 cup sugar
1 cup sugar	½ cup margarine or butter
1 egg	½ cup other shortening
5-6 cups flour	1 egg, unbeaten
10 drops almond extract	flour (see below)
1 cup brown sugar	¼ tsp. cinnamon

Mix both recipes the same way:
Cream together shortening and sugar; add eggs and flavoring. Then, mix or knead in as much flour as dough will hold — the more flour you can add, the better your cookie will be.
Press dough firmly into Sandbakkelse Forms, cutting it off evenly around the top edge. Place forms on cookie sheets and bake at 350° until slightly browned.

NOTE: There is period after baking when sandbakkelse are most easily removed from the forms. When you have taken the baked cookies from the oven, let stand for a short time until the sandbakkelse are partially crisp, BUT NOT COOL, and gently lift cookies from forms.





BUNDT* BRAND FLUTED MUFFIN PAN

BLUEBERRY MUFFINS

1½ cups flour
½ cup sugar
2 tsp. baking powder
½ tsp. salt
¼ cup soft shortening
1 egg
½ cup milk
1 cup fresh blueberries, drained, or ¾ cup canned blueberries, drained

Mix together all ingredients except blueberries. Stir just until blended. Fold in drained blueberries. Fill greased BUNDT* Brand Fluted Muffin Pan ⅓ full. Bake at 400° for 20-25 minutes.

DATE OR RAISIN MUFFINS

Follow recipe above omitting blueberries and adding 1 cup finely chopped dates or raisins. Bake as directed.

PUMPKIN MUFFINS

2 pkg. nut bread mix (17 oz. size)
1 can (30 oz.) Pumpkin Pie Mix
1 egg
1 cup raisins
2 tsp. sugar
1 tsp. cinnamon

Mix together nut bread mix, pumpkin pie mix, egg and raisins. Stir just until moistened. Fill greased BUNDT* Brand Fluted Muffin Pan ⅓ full. Sprinkle with a mixture of sugar and cinnamon. Bake at 400° for 15-20 minutes.

MUFFINS

1¾ cups flour
2 eggs
2-4 Tbsp. melted butter
¾ cup milk
¾ tsp. salt
¼ cup sugar
2 tsp. baking powder

Sift dry ingredients together; set aside. Beat eggs, then beat in melted butter and milk. Mix liquid ingredients together with dry ingredients with a few swift strokes. Fill greased BUNDT* Brand Fluted Muffin Pan about ⅓ full. Bake at 400° for 20-25 minutes.

CHEESE MUFFINS

1¾ cups flour
1 cup milk
1 egg
3 tsp. baking powder
1 Tbsp. sugar
½ tsp. salt
3 Tbsp. melted butter
⅓ cup grated American cheese

Sift together flour, baking powder, sugar and salt. Stir in grated cheese; set aside. Combine egg, milk and melted butter; beat well. Mix dry ingredients and liquid ingredients together lightly—just until moistened. Fill greased BUNDT* Brand Fluted Muffin Pan ⅓ full. Bake at 350° for 20-25 minutes.

Special Hints on Baking Krumkake

Be sure you pre-heat the iron on MEDIUM heat. Highest setting on an electric stove will damage the iron and its holder.

The first cookie may stick a bit, especially if the iron is new. To avoid future sticking, be sure to brush all crumbs from the design grooves and to brush each grid thoroughly with unsalted shortening or Pan Free before using each time. It is not to be greased between each cookie, however. Do not scrub iron when cleaning, but merely wipe off with damp cloth. Outside may be scoured to clean it, of course.

When iron is heated, place a teaspoonful of batter on the lower grid a bit towards the handle side of the iron, away from the hinge. Close the iron carefully, and slowly squeeze just a tiny bit. If the batter begins to ooze out, discontinue squeezing right away.

After you have baked on this first side for a few seconds,* turn the iron over, keeping it closed, and bake about half a minute on the second side. Now turn back to the first side, hold a second or two, and open the iron.

When you have opened the iron, keep the cookie on the lower grid by pressing it gently down from the top grid with a knife blade. Now place your roller across the outer edge of the krumkake and pick up the edge with your knife blade, laying the krumkake across the roller. Hold it in place as you roll the roller across the iron, rolling up the krumkake as you go. Place on absorbent paper to cool, resting on the loose edge.

*You will need to vary this time a bit, depending upon your stove.

LEMON KRUMKAKE

3 well beaten eggs
½ cup sugar
½ cup margarine or butter
½ cup flour
1 tsp. lemon extract

Add sugar to eggs and beat well. Melt shortening and add to mixture, then add flour and flavoring. For variation, sherry, almond, or vanilla may be used. Heat Krumkake Iron over low heat, brush lightly with melted butter. Pour about 1 Tbsp. of batter into iron. Cook wafer slowly until golden brown on one side, turn and cook on the other side. Remove each wafer with a fork and roll over cylinder form.

Delicious Variation: Krumkake may be pinched closed at one end while still warm, then filled with fruit and whipped cream. Serve immediately.

NEW KRUMKAKE RECIPE USING CARDAMON

KRUMKAKE

2 eggs
1 cup sugar
½ cup soft butter
1 scant cup milk
1½ cups flour
1 tsp. cardamon

Beat eggs well; add sugar, butter and cardamon. Beat. Add flour and milk alternately.

Whole cardamon seed that has been shelled and freshly crushed with a rolling pin makes for more flavorful Krumkake. Heat Krumkake Iron over low heat, brush lightly with melted butter. Pour about 1 Tbsp. of batter into iron. Cook wafer slowly until golden on one side, turn and cook on the other side Remove each wafer with a fork and roll over cylinder.

DESSERT ROSETTES

2 eggs, slightly beaten
2 tsp. sugar
¼ tsp. salt
1 cup milk
1 cup flour
1 Tbsp. lemon extract

Add sugar to slightly beaten eggs, then add milk. Sift flour before measuring, then together with salt. Stir into first mixture and beat until smooth, (about the consistency of heavy cream.) Add flavoring.

Dip iron into hot fat, in a deep kettle, to heat it, then drain excess fat on brown paper. Fat should be hot enough to brown a piece of bread while counting sixty. Dip heated iron in batter, to not more than three-fourths its height. If only a thin layer of batter adheres to the iron, dip it again until a smooth layer forms. It will be partly cooked from the heat of the iron. Plunge batter-coated iron quickly into hot fat and cook from 2-3 min. (until active bubbling ceases.) Remove from iron and drain on brown paper. If your rosettes are not crisp, the batter is too thick and should be diluted with milk. While still warm, dip in confectioners' sugar.

BASIC PANCAKES WITH VARIATIONS

1 egg
1¼ cups buttermilk or sour cream
½ tsp. baking soda
1¼ cups sifted flour
1 tsp. sugar
2 Tbsp. soft shortening
1 tsp. baking powder
½ tsp. salt

Beat egg well. Beat in buttermilk and soda. Then beat in remaining ingredients. Continue beating until smooth. Bake pancakes on heated Griddle King.

You may use your favorite pancake mix. These variations are adaptable to any pancake batter.

Apple Pancakes: Stir 1 apple, peeled and thinly sliced into the batter.

Blueberry Pancakes: Stir ½ cup of fresh or drained canned blueberries into batter.

Nut Pancakes: Add ¼ cup of chopped or broken nuts to batter.

Cheese Pancakes: Stir ½ cup of shredded Cheddar cheese into batter.

NORDIC-WARE'S Ten-In-One Griddle King and Griddle King Jr. are formed of extremely heavy aluminum with natural exterior finish. Interior surfaces are now available in triple layer Shield Coat Teflon II for no-stick cookery with no-scour cleanup as well as in natural aluminum finish. These griddles feature deep sides for grilling and frying, indoors and out.

No. 10100 Ten In One Griddle King.....$4.98
No. 10230 Ten In One Griddle King, Tef. II. 6.98
No. 10300 Griddle King Junior..... 3.98
No. 10430 Griddle King Junior, Tef. II..... 5.98

LAMB, BUNNY OR SANTA MOLD CAKE

Lady Baltimore Recipe

2 cups sifted flour
2½ tsp. baking powder
¾ tsp. salt
1 cup sugar
3 egg whites, beaten
½ cup shortening
¾ cup milk
1 tsp. vanilla

Sift dry ingredients together. Cream shortening; add sifted dry ingredients. Add milk and vanilla and beat for two min. Fold in beaten egg whites and beat for one min.

Grease and flour mold and fill the half containing the face. Insert a toothpick in the nose for reinforcement and cover with other half of the mold being sure that the edges "lock."

Lamb Mold: Place on cookie sheet and bake at 370° for 45-55 min. Cool 10 min., turn mold on back half and remove face half. Frost with white fluffy icing and sprinkle with coconut. Place a cherry for nose, raisins for eyes and a bow around neck.

Bunny Mold: Follow above directions. Bake at 370° for 50-60 min. Use cherry or jelly beans for eyes, a ribbon around neck and a small carrot between front feet. Outline ears with pink icing.

Santa Mold: Follow directions above. Use any good icing recipe and color half of it red. Chocolate may be added to a small amount for mittens, boots and bag. Other decorating hints:

Face: Frost a delicate, pale pink. Use maraschino cherry for nose.

Eyes: Use two small raisins; put a dab of white icing over each eye, with a few shreds of coconut for brows.

Whiskers: Frost white and sprinkle with coconut.

Clothing: Frost red. Use white for trim and tassel.

Toy Bag: Frost gifts with white and sprinkle with colored sugar. Put cherry on toothpick for that "bright red ball." Make tiny bows of red or green ribbon and place on pkgs. with common pin.

Chimney: Frost white. Outline bricks with red, using toothpick.

Buttons: Use raisins.

MAGIC MOLD CAKE

2 cups sifted cake flour
2 tsp. baking powder
1 cup sugar
7 Tbsp. butter or margarine
¾ cup milk
1 tsp. vanilla
2 large egg whites

Cream sugar and shortening until fluffy. Combine milk and vanilla; set aside. Add baking powder to cake flour. Now, add sifted ingredients to creamed mixture in three parts, alternating with thirds of the liquid combination. Beat egg whites until stiff; fold into batter. Pour batter into well-greased and floured Lamb, Bunny or Santa Mold. (See directions on previous page.) Bake at 375° for 50-60 min.

POPCORN OR CEREAL MOLDS

Syrup Recipe:
¼ cup butter or margarine
3 cup miniature marshmallows
Food coloring, if desired

Melt in top of double boiler. Add 6 cups popped corn (slightly seasoned) or dry cold cereal such as puffed rice, Rice Krispies, etc.
Grease molds. Press mixture into molds so that halves of molds are well filled. Press the two halves firmly together. Mold will not completely close and we suggest an inch of space between halves to give plump figures. Let stand 2 hrs. Remove mold and decorate.

(Use double recipe for Bunny; Santa and Lamb require only single recipe.)

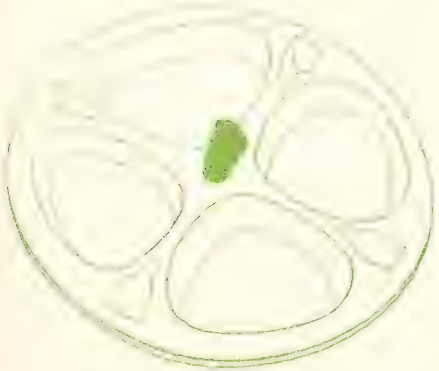
GENERAL ICING RECIPE

(Use for Lamb, Bunny & Santa Cakes)

2 egg whites, unbeaten
1½ cups sugar
5 Tbsp. water
1 tsp. vanilla
1 tsp. light corn syrup or ⅛ tsp. cream of tartar
pinch of salt
2 marshmallows, cut up

Place ingredients except marshmallows and vanilla in top of double boiler over boiling water, beating constantly with beater, (about 7 minutes or until mixture holds a peak). Remove, add vanilla and cut up marshmallows and beat until cool and thick enough to spread.

EGG POACHER INSERT



EGGS BENEDICT

2 English muffins
4 thin slices of ham
4 poached eggs
Beau Monde seasoning
black pepper
Hollandaise sauce
paprika

Split English muffins and toast. Fry ham until lightly browned. Arrange on muffin half. Top with poached egg and sprinkle with Beau Monde and pepper. Heat Hollandaise Sauce and spoon one tablespoon of sauce over each egg. Sprinkle with paprika.

EASY HOLLANDAISE SAUCE

4 Tbsp. butter
4 Tbsp. flour
¼ tsp. salt
⅛ tsp. pepper
1 cup milk
2 egg yolks
2 Tbsp. melted butter
3 Tbsp. lemon juice

Melt butter over low heat in heavy saucepan. Blend in flour and seasonings. Cook over low heat, stirring constantly until mixture is smooth. Remove from heat. Stir in milk; return to range and boil 1 minute, stirring constantly. Cook until thickened. After removing from heat, gradually beat in egg yolks. Then beat in melted butter and lemon juice. Serve immediately.

EGG POACHER INSERT is designed for use in any 9½"-10" skillet. Made of heavy formed aluminum, it is the perfect shape and size for individual poached, shirred and scrambled eggs or individual omelets. Ideal, too, for heating small portions, baby food and leftovers. The Teflon II** interior means fat free cooking with no-scour cleanup. Cool Bakelite knob lifts poacher from skillet. Size 9" diameter.

COWBOY EGGS

8 eggs
2 medium sized onions, finely chopped
1 green pepper, finely chopped
1 cup peeled, seeded and chopped tomatoes
¼ cup olive oil
1 clove garlic, crushed
½ tsp. salt
¼ tsp. pepper
2 tsp. chili powder
¼ tsp. oregano

In a skillet, saute garlic in olive oil. Add onions and green pepper and saute until soft. Add tomatoes and seasonings; simmer, covered, until thick and well blended. Serve sauce, piping hot, over the eggs which have been poached.

EGGS FOO YOONG

1 cup bean sprouts
4 chopped green onions
1 stalk celery, sliced fine
½ cup shredded ham
4 eggs, well beaten
½ tsp. salt
¼ tsp. pepper

Saute celery and onions in a skillet until tender. Remove from heat. Add ham, well beaten eggs, salt and pepper. Stir in bean sprouts. Add ¼ tsp. cooking oil to each cup of Egg Poacher. Pour in egg mixture and cook until firm.

EGGS 'N HASH

Prepare patties of homemade or canned hash. Top each with a poached egg. Serve hot garnished with chili sauce.

HELPFUL HINTS FOR USE OF YOUR NEW COOKIE KING

1. Before and after using, wash out cylinder thoroughly, particularly threads in caps and cylinder. This will also insure that no dough dries in cylinder or caps. Clean and dry steel spindle and apply a bit of salad oil if press is to be stored for awhile.

2. Cookie dough should be at room temperature or chilled according to recipe. The dough should be soft enough to be easily pressed through the design discs. (Handle should turn easily.)

3. To fill Cookie King Press: Turn handle backwards as far as it will go. Unscrew the cap on the end opposite from the handle. Form dough into a roll to fit into cylinder. Then add a little dough to fill completely. Select the desired disc, place in cap and screw into cylinder.

4. Cookies such as spritz, pretzels, etc. and others formed by using star forms, circle forms and serrated bar forms are best made by holding press in writing position. All other cookies such as heart, snowman, dog, gingerbread boy, Christmas trees, rosette flower form, etc. are best made by placing press at right angles and touching baking sheet. Turn handle just enough to form desired size of cookie.

5. Be sure that both bottom and top screw caps are put on tightly. Turn handle to right and dough will be forced out of bottom in shapes which are guided to suit your fancy.

6. Use your new Cookie King Press for simple cookie and cake decorating with your favorite icing recipes. The special decorating tube is supplied with each set.

CHEESE STRAWS

1½ cups flour
6 Tbsp. shortening
5 Tbsp. ice water
½ tsp. salt
1 cup grated cheese
dash of paprika, cayenne pepper and Tabasco Sauce

Cut shortening into dry ingredients. Add water and mix as for pie crust.
Place dough into Cookie King Press tube and use any of the following forms: small or large star, bar or small circle. Form dough in long lines on cookie sheet and cut into desired lengths with sharp knife. Separate slightly. Bake at 400° for 5-10 min.

SPRITZ COOKIES

1 cup butter or margarine
½ tsp. baking powder
⅔ cup sugar
2¼ cups flour
1 egg
1 tsp. almond extract

Cream shortening, add sugar then beaten egg. Add sifted dry ingredients and extract. Pack into COOKIE KING. Press through desired design plate onto ungreased baking sheet. Bake at 375° for 8-10 minutes.

SOUR CREAM COOKIES

1 cup margarine or butter
1 cup brown sugar
½ cup sour cream
1 tsp. vanilla extract (or lemon extract)
Pinch of salt
2 eggs
2½ cups flour
1 tsp. baking soda

Cream shortening and sugar together. Add sour cream, vanilla and eggs. Sift together the dry ingredients and add. Put through Cookie King and bake at 350° on ungreased cookie sheet.

NORDIC-WARE'S Divided Skillet-Omelet Pan will prove to have many uses in your kitchen. Heavy gauge (.090" thick) formed aluminum provides uniform heat conductivity for perfect omelets. It serves also as a divided skillet . . . ideal for individual portion frying of two foods at one time such as bacon and eggs, or for heating leftovers. Genuine porcelain finish . . . heatproof, fadeproof and scratch resistant. No-stick, no-scour stovetop Teflon II* highest quality interior. Contoured handle and safety finger grip in stay cool bakelite.

BASIC OMELET

4 eggs, separated
3 Tbsp. milk or cream
½ tsp. salt
pepper
2 Tbsp. butter

Beat egg whites until stiff. Beat egg yolks until thick and lemon colored, beating in milk or cream, salt and pepper. Fold into the beaten egg whites and blend well. Melt butter in both sections of Divided Skillet-Omelet Pan. Turn egg mixture into both sections of pan. Cook slowly over low heat. As undersurface becomes set, lift it slightly with a spatula to allow uncooked portion to flow underneath and cook. When mixture appears set, fold omelets together and cook an additional two minutes. Serve immediately.

ORANGE OMELET

Fold in ¼ cup orange juice and 1 Tbsp. grated orange rind to Dessert Omelet before turning into pan.

DOWN-HOME OMELET

Ingredients for Basic Omelet
6 slices bacon, sliced into small bits
1 cup boiled, diced potatoes

Saute bacon until crisp and combine with potatoes which have been boiled, diced and lightly browned in butter. A tsp. of chopped onion and parsley may also be added. This filling may be added just before folding omelets together.

SPANISH OMELET

6 Tbsp. butter
¼ cup chopped onion
¼ cup chopped green pepper
1½ cup canned tomatoes
1 tsp. salt
2 tsp. sugar
1 cup sliced mushrooms
dash of cayenne pepper

Saute onions and green peppers in butter until tender. Add other ingredients and simmer for 15 minutes. Serve between layers and over Basic Omelet.

DESSERT OMELET

4 eggs, separated
¼ cup sugar
2 Tbsp. clarified butter
pinch of salt
1 tsp. water

Cream egg yolks with sugar; set aside. Add water and salt to egg whites and beat until stiff. Fold yolk mixture into egg whites. Melt clarified butter in Divided Skillet-Omelet Pan. Follow directions as in Basic Omelet, adding one of the fillings below.

PEACH OMELET

2 cups peaches
2 Tbsp. butter
1 tsp. brown sugar

Carefully glaze peaches in butter with sugar over medium heat. Add peaches to omelet before folding together. Before serving dust with confectioner's sugar.

GOURMET CHEF SAUTE SKILLET

The versatile and handsome pan that will fast become a favorite in your kitchen.

Gourmet Chef Sauté Skillet features gleaming Stainless Steel or Teflon II* interiors with genuine porcelain exteriors — heatproof and fadeproof. Bakelite handle stays cool always. Heavy 8 ga. formed aluminum is clad with Stainless Steel or Teflon II* — sloping side design allows gourmet method for vegetables, meats, fish, omelets — ends stirring, foods stay firm and crisp.

No. 1303 9" Teflon Interior ..... $ 6.95
No. 1313 11" Teflon Interior 8.95
No. 1301 9" Stainless Steel Interior 8.95
No. 1311 11" Stainless Steel Interior 11.95

(When ordering, please designate color with suffix as follows to No.: Avocado, "5", Tangerine, "8".)

SUKIYAKI

- 1 lb. sirloin tip sliced in bite sized pieces across grain
- 2 Tbsp. shortening
- 3 Tbsp. brown sugar
- 3 Tbsp. flour
- ½ cup soy sauce
- ¼ cup water
- 2 bunches green onions (sliced)
- 5 oz. can bamboo shoots (drained)
- 1 lb. can bean sprouts
- 5 oz. can water chestnuts (drain and slice)
- 3 oz. can mushroom slices
- Cooked rice for 4-6 people

Heat shortening in skillet and brown bite size pieces of meat 3-4 minutes. Combine sugar, flour, soy sauce, and water, and pour it over meat. Mound the meat to one side in the pan, add onions and bamboo shoots, cook and lift from bottom about 5-8 minutes—also lift and stir meat mixture. Add bean sprouts, water chestnuts and mushrooms in a third area of pan. Cook and lift as it heats. This will take less than 5 minutes. Serve over cooked rice.

CHICKEN SUPREME

- 1 to 1½ lbs. chicken breasts or thighs, cut into pieces
- 1 bunch green onions
- 1 tsp. cornstarch
- ½ tsp. sugar
- 1 Tbsp. soy sauce
- 2 Tbsp. sherry or chicken broth
- 1 can water chestnuts
- 1 Tbsp. shortening
- rice

Remove skin and bones from chicken; cut into pieces about 1½ inches square. Wash, trim and cut coarse tops from onion into 2½" lengths. Then cut to make strips about ¼" thick.

Arrange chicken and onions on a plate, cover and refrigerate until needed. Then combine cornstarch, sugar, soy sauce and sherry or chicken broth.

Put 1 Tbsp. shortening in Gourmet Chef Saute Skillet. Add chicken, then onions and cook, stirring for 3 to 4 minutes, until chicken is tender and onions still slightly crisp. Stir soy sauce mixture and add to chicken; add chestnuts, cook, stirring for about 1 minute. Then reduce heat to warm. Serve over cooked, drained rice.

SAUTEED ZUCCHINI

- 1-2 Tbsp. butter or margarine
- 4-5 zucchini squash, thinly sliced
- 1 Tbsp. chopped chives
- Parmesan cheese

Melt butter in Gourmet Chef Saute Skillet. Add zucchini and chives and saute 4-5 minutes until tender crisp. Sprinkle with Parmesan cheese.

ANODIZED ALUMINUM PLATTER — Hardwood Holder (individual size) 8 gauge (.125" thick). Contemporary rectangular platter with tree design (or plain) is 7" x 10¾"; Holder, 14½" overall. For generous individual servings.
Cat. No. 21630 ..... **$7.50**

ANODIZED ALUMINUM PLATTER-HARDWOOD HOLDER

(Regal Size) — super heavy 7 ga. (.145" thick). striking rectangular platter with tree design is 13¼" x 9"; holder 17" overall. For buffet and party service.
Cat. No. 21930 Aluminum Platter-Hardwood Holder **$10.95**

LARGE GOURMET SIZZLER SERVER SET — Heaviest gauge anodized aluminum (.145" thick), forms generous 15½" x 10" Platter for gourmet service of entire meal. Spacious serving area will accommodate roasts, fish and fowl, or three Cornish Game Hens as shown. Food on sizzling platter remains hot through the meal. Add glamour to your table with this beautiful serving set! **Cat. No. 21910** Large Gourmet Sizzler Server Set — Bakelite Holder **$6.98.** Individual Gourmet Sizzler Server Set identical to above except size 12½" x 8¼". **Cat. No. 21610**.... **$3.98**

SERVO KING PLATTERS AND SERVERS

Servo-King Sizzling Platters, Holders and Server Sets feature platters made of heavy formed anodized aluminum (also in stainless steel). Their beautiful ebony bakelite holders provide perfect protection for hands and table. All foods remain piping hot, retaining their natural juices and flavor. These strikingly designed sets provide gracious service from the broiler to the table and promise lifetime durability.

No. 20110	Large Anodized Aluminum Platter w/Bakelite Holder, Illus. p. 2	$4.98
No. 20210	Identical Stainless Steel Platter w/Bakelite Holder	6.98
No. 20510	Individual Aluminum Anodized Platter w/Bakelite Holder, Illus. p. 2	3.49
No. 20610	Identical Stainless Steel Platter w/Bakelite Holder	4.98
No. 20810	Individual Anodized Aluminum Platter w/Bakelite Holder, Illus. p. 2	2.69
No. 21930	Large Anodized Aluminum Platter w/Walnut Finish Hardwood Holder	10.95
No. 21630	Individual Anodized Aluminum Platter w/Walnut Finish Hardwood Holder	7.50
No. 21910	Large Gourmet Anodized Aluminum Sizzler Server Set w/Bakelite Holder	6.98
No. 21610	Individual Anodized Aluminum Gourmet Sizzler Server Set w/Bakelite Holder	3.98
No. 24010	Individual Natural Finish Aluminum Sizzler Platter w/Bakelite Holder	2.39

GOURMET SIZZLER SERVER SETS

NORDIC-WARE presents their Gourmet Service, Bakelite or Walnut Finish Hardwood Sizzler Sets. These handsome Platter-Holders feature trays made from American hardwoods. The distinctive beauty of grain is enhanced by a finish which seals against moisture and grease. Bakelite holders are ebony black and give lifetime service. Meats and seafoods are broiled on the heavy anodized aluminum Platter, then carried to the table in the insulating base.

NORDIC WARE

SILVER CLIFF COOKWARE
STAINLESS STEEL AND ALUMINUM

A Space Age Discovery

NEW from NORDIC WARE . . . "the new space age discovery" . . . stainless steel clad aluminum with genuine porcelain exterior. The perfect interior, stainless steel cleans easily, stays bright and wears like "steel". It is now wedded to aluminum, the perfect heat conductor for an unbeatable combination for cookware performance. The exterior is attractive genuine porcelain for beauty and durability. Covers are of super heavy gauge aluminum with natural finish interiors.

Silver Cliff Cook Ware assures lifetime durability. It is rustproof and mar-proof for ease of care. Its permanent colors are keyed to the latest in kitchen fashion tones.

OVEN KING II
TEFLON II™ COATED GLASS OVENWARE

Really BIG news for the homemaker! The bake, serve, store and re-heat qualities of glass ovenware are improved by the no-stick, easy to clean performance of Teflon II. This combination is designed to give ideal casserole performance and end the nightmare of cleaning sticky casseroles and sugary dessert pans.

This ovenware features permanent fired on color. It is ideal for microwave ovens.

CUSTOM LINE COOK AND SERVE WARE

NORDIC-WARE proudly presents its Custom Line Cook and Serve Ware. This heaviest gauge cookware features china-like Permo Porcelain exteriors with cooking surfaces of triple layer, hard base Shield Coat Teflon II.

America's finest heaviest aluminum Cook and Serve Ware comes in beautiful blended contemporary colors of Harvest Gold, Tangerine and Avocado Green. The gleaming porcelain finish is heatproof, fadeproof and strongly resists scratching and staining. The Teflon II cooking surfaces insure that the utensil is non-stick, easy-to-clean and improved in scratch resistance. You will notice the sleek rounded contours that provides high heat conductivity with no scorching or sticking ever! Covers are designed to fit securely to condense steam, allowing foods to baste in their own natural juices. The cover exteriors are also made of matching Permo-Porcelain. New high style heat resistant handles are featured with metal flame guards. These and the cover knobs are molded of heat resistant bakelite with safety finger grips.

You will find Cook and Serve Ware in the NORDIC-WARE Custom Line to fill your every cooking need. This cookware has been designed and produced to bring the ultimate in performance and beauty to your kitchen. You can find one of our stunning colors to fit beautifully with your own decor and go proudly from the range to the table.

NORDIC-WARE'S Custom Line insures you of successful cookery; let it be your guide to happy hours in the kitchen!

NORDIC-WARE OVEN KING II

No. 6023 — CASSEROLE DUO —4 Pieces. (Illustrated)

1½ Quart Oval Casserole, Teflon II** Interior, with See Thru Au-Gratin Lid

2 Quart Round Casserole, Teflon II Interior, with See Thru Knob Handled Lid

Available in Poppy, Avocado or Wedgewood Blue; please specify color $9.95

SILVER CLIFF COOKWARE

No. 1237–GOURMET SET 8 Pieces (Illustrated)

Skillet, 7½", $8.95; Sauce Pan, 2 qt. w/cover, $13.95; Sauce Pan, 3 qt. w/cover, $15.95; Dutch Oven, 5 qt. w/cover, $22.95; Large Skillet, 10", $11.95; Special set price, $69.75. Available in Harvest Gold, Avocado and Tangerine Poppy. Specify color.

NORDIC-WARE CUSTOM LINE

No. 1104 7½" Skillet, Teflon II interior, w/cover..... $ 9.95

No. 1114 10" Skillet, Teflon II interior, w/cover..... 12.95

No. 1181 1½ qt. Sauce Pan, Natural Sunburst interior, w/cover 7.95

No. 1184 1½ qt. Sauce Pan, Teflon II interior, w/cover..... 9.95

No. 1121 2 qt. Sauce Pan, Natural Sunburst interior..... 8.95

No. 1124 2 qt. Sauce Pan, Teflon II interior, w/cover..... 10.95

No. 1131 3 qt. Sauce Pan, Natural Sunburst interior, w/cover.. 9.95

No. 1134 3 qt. Sauce Pan, Teflon II interior, w/cover..... 11.95

No. 1144 3 qt. Sauce Pot, Teflon II interior, w/cover..... 11.95

No. 1151 5 qt. Dutch Oven, Natural Sunburst interior, w/cover. 12.95

No. 1154 5 qt. Dutch Oven, Teflon II interior, w/cover..... 14.95

No. 1164 2 qt. Casserole, Teflon interior, w/cover..... 10.95

No. 1174 Deluxe 3 qt. Casserole, Teflon interior, w/cover..... 12.95

No. 1234 — Gourmet's Set — 8 pieces
Skillet, 7½", $5.95; Sauce Pan, 2 qt., w/cover, $10.95; Sauce Pan, 3 qt., w/cover, $11.95; Dutch Oven, 5 qt., w/cover, $14.95; Large Skillet, 10", $7.95. Special set price . . . $49.75. Available in Tangerine or Avocado. Specify color.

No. 1244 — Contemporary Set — 8 pieces (illus.)
Skillet, 7½", $5.95; Sauce Pan, 2 qt. w/cover, $10.95; Sauce Pan, High Style, 1½ qt., w/cover, $9.95; Dutch Oven, 5 qt., w/cover, $14.95; Large Skillet, 10", $7.95. Special set price . . . $47.95. Available in Tangerine or Avocado. Specify color.

NORDIC WARE®
THE BUNDT® PEOPLE

MINNEAPOLIS, MINNESOTA 55416